



Methacton Food Service Committee

January 4th, 2022





Welcome!

Enjoy the samples:

- Baked Potato w/ Diced Ham, Broccoli & Cheddar Cheese
- BBQ Pulled Pork w/ Mixed Vegetables





Welcome!



Zachary Lindeman
Food Service Director
Aramark at Methacton School
District



About Aramark

- Aramark serves over 2 million K-12 students daily in over 450 districts across the country
- Aramark services West Chester University, Temple
 University, Yosemite and Denali National Parks, Citizen's
 Bank Park, Adventure Aquarium in Camden, Red Rocks
 Amphitheater, Super Bowl LII



Aramark and Methacton

- Partners with Methacton since 2011
- Aramark Team: 24 employees
 - Food Service Director (FSD): Zachary Lindeman
 - Administrative Assistant: Patricia Newell
 - Each school has a Cafeteria Manager:
 - Jennifer Rosen Arcola & Skyview
 - Amy Shoemaker MHS
 - Leslie Vernacchio Eagleville
 - Vera Uhrich Arrowhead
 - Tina Cusamano Woodland
 - Fran Monastero Worcester
- Aramark FSD provides weekly report to Superintendent, monthly report to administration & meets monthly with Methacton Business Office



Cafeteria Program Overview

- Aramark operates under the USDA's National School Lunch & School Breakfast Programs
 - Nutrition regulations for all items sold in schools
 - Free and reduced meals for students that qualify
- Breakfast is offered everyday, at every school, to every student



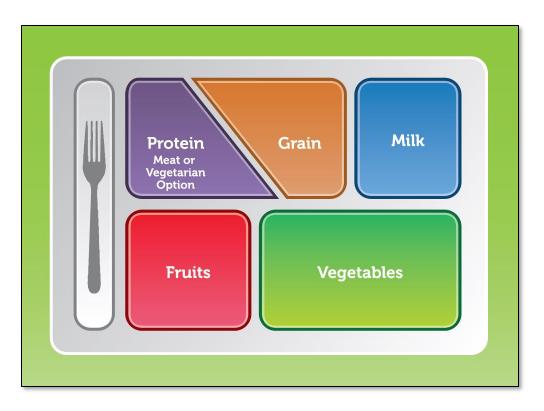


USDA Nutrition Standards

- Strict limits on calories, saturated fat, sodium
- No trans fats
- Sets minimum amounts of fruits, vegetables, grains and protein to be served per day & per week
- Specifies vegetable color sub-groups to be served weekly
- Milk must be either low fat (unflavored) or fat free (flavored and unflavored)
- All grains must be whole grain rich



USDA Nutrition Standards



- Required to offer foods from5 different food groups
- Students must select foods from at least 3 food groups, with one of the 3 being a ½ cup vegetables, ½ cup fruit or 4oz fruit juice serving



Smart Snacks in Schools

- All snacks sold meet the USDA Smart Snacks
 Matrix for in school standards
 - Limits calories, sodium, fat and sugar and require that all grains be whole grain rich

 Smart Snack standards also cover beverage choices as well

 Fresh fruits and vegetables are available for purchase as a snack for \$0.75





Menu Planning Process

- Create a 5-week cycle menu via Aramark menu software
- Once cycle starts, staff & FSD analyzes service results weekly
 - Student purchases are actually "voting" every time they make a food purchase
 - Able to remove or add menu items
- Aramark menu considerations
 - Popular vs. less popular entrees
 - Student feedback
 - Samplings for new products
- Ensure that menu meets USDA nutrition standards



Top Challenges

- USDA Regulations
 - Keeping nutrition at correct minimums & maximums
- Finding a balance between what students want and what parents want students to have
- Consumption of fruits and vegetables
 - Actively offering options to students to get participation & engagement







Food Service Program Highlights



What is included in a lunch meal?



- Protein & Grain Entrée
- Choice of 8oz Milk
- Whole Fruit or Fruit Juice
- Daily Vegetable

Students may select up to (3) <u>additional</u> fruit & vegetable servings when purchasing a meal



Participation Rates

Daily Participation:

Breakfast: 2% (111 breakfasts/day)

Lunch: 30% (1,379 lunch meals/day)

A la Carte: 48% (2230

purchases/day)





Breakfast

- Served daily at all schools
- Students that qualify for free or reduced lunch also qualify for free or reduced breakfast
- Daily Offerings: Entrée, yogurt, string cheese, cereal cup, assorted whole grain muffins, benefit bars, bagel & cream cheese
- Breakfast Deals: National School Lunch Program, \$1
 Breakfast Day, \$2 Breakfast Day









Elementary Highlights

- Offered Daily
 - Main Entree
 - Salad of the Day
 - Sunbutter and Jelly
 - Hummus Pack
 - Cheese Sandwich
- New fruits & vegetables
 - Zucchini
 - Cauliflower
 - Dragonfruit
 - Blood Orange
- "I Tried It!" stickers for students





Arcola Highlights

- Grill Station w/ toppings bar
- Fresh baked pizza
- Bistro Station made to order tacos, nachos, bowls
- Salad bar also offered at bistro station
- Grab n' Go Salads and Sandwiches
- Hummus pack lunch offered daily
- Cashless "Express" Register





Arcola Bistro



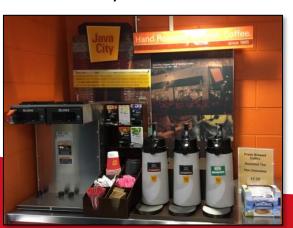






MHS Highlights

- Pre-Made sandwiches & wraps
- Grab n' Go grill station
- Fresh baked pizza
- Tortilla Flats Customized tacos, nachos & bowls
- Main Plate Rotating homestyle entrees
 - Flashback Friday menu
- Grab n' Go salads & sandwiches
- Hummus bento box w/ flatbread offered daily
- Java City fresh brewed coffee and tea station









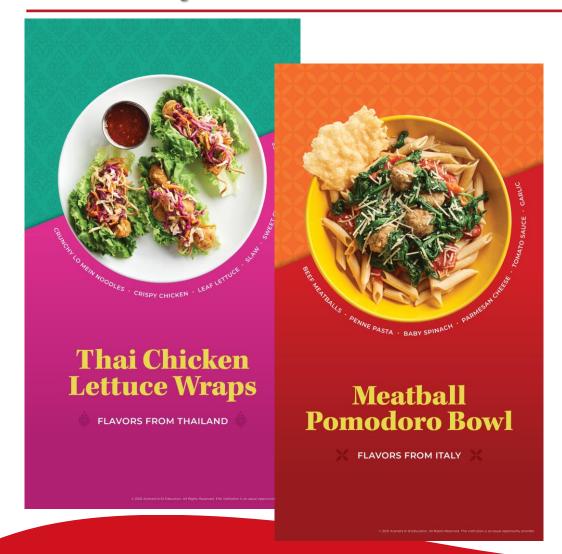
MHS Deli Pre-Order



SIREET Name:		re-Ordo		
Lunch Perio	d:	Dat	e:	
Orders must be subm	ave your litted by	sandwich p	remade. will be a	
MON	TUE	WED	TH	FRI
Mark your selecti	ons:			
Bread:	Cheese:		Toppings	
◊ Wrap	♦ American		◊ Lettuce	
♦ Hoagie Roll	◊ Cheddar		◊ Spinach	
♦ Sliced Bread	◊ Provolone		◊ Tomato	
◊ Kaiser Roll	◊ Swiss		◊ Red Onion	
Protein:	◊ Pepperjack		♦ Banana Peppers	
◊ Chicken Tenders	Dressing: ◊ Mayo ◊ Sriracha Mayo		◊ Jalapenos◊ Pickle Slices◊ Pickle Spears	
(Premium)				
◊ Spicy Breaded Chicken				
◊ Turkey	♦ Honey Mustard		Extras:	
◊ Ham	◊ Rano	:h	♦ Bad	con (Premium)
◊ Roast Beef	◊ Caes	ar		
◊ Tuna Salad	♦ Buffa	alo Sauce		
◊ Chicken Salad	♦ BBQ	Sauce		



Monthly Fuel Promotions



Limited Time Offers (LTOs)

Exciting new recipes and flavor combinations offered for a limited time at Arcola and MHS

Examples:

- Thai Chicken Lettuce Wraps
 - Meatball Pomodoro Bowl



Farm to School

- New partnership with SmartPartners LLC & The Common Market of Philadelphia to source local produce
- Recently offered puri-puri melon, yellow dragonfruit, honeydew, white grapes & starfruit
- Will be utilizing local vendors again in the school year















DOD Produce Program

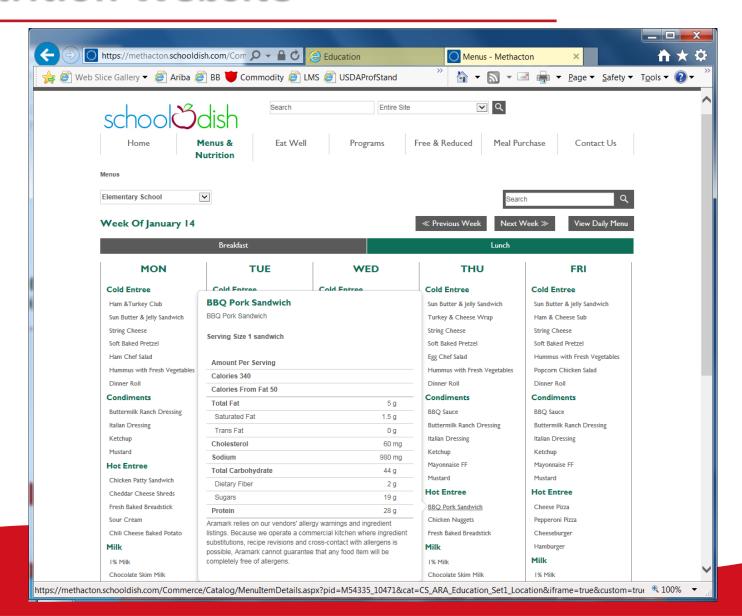
- Allows us to utilize our commodity allotment for fresh produce or to backfill main offerings
- Aramark will be using the program primarily for offering specially sourced/new produce choices at all schools







Nutrition Website





Catering













Community Engagement

Aramark connects with parents & students at advisory committee meetings, back to school nights, open houses, Home & School meetings. Using these meetings, we:

- Answer any questions
- Provide samples of upcoming menu items
- Distribute copies of school menus, cafeteria information, free/reduced application info
- Review "What Makes A Meal" collateral
- How to add money to student accounts/troubleshooting







Communications to Parents

- Methacton Feed newsletter posted on district website and other social media websites
- Weekly negative account balance and low balance alert emails go out each week



Questions?